

RADIO CALL SIGN	TRIUMPH 1/7/2003
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# CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			CORRECTIVE ACTION		
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
		<u>MAIN GALLEY - DISHWASHING</u>			
1	22	FINAL RINSE MANIFOLD NOZZLES WERE NOT ALIGNED TO BE PERPENDICULAR TO THE TRAVEL OF THE DISHES IN THE FLIGHT TYPE DISH WASHER. SPRAY PATTERN WAS ERRATIC.	YES		Nozzles were aligned to be perpendicular to the travel of dishes spray ok.
		<u>MAIN GALLEY - HOT GALLEY</u>			
2	21	FRONT PLATE OF ONE OF THE TILTING SKILLETS WAS LOOSE, CREATING A GAP THAT WAS DIFFICULT TO CLEAN. BRAIDED STEAM CONDUIT AT KETTLE WAS DIFFICULT TO CLEAN.	YES		Front plate was fixed and sealant was put around of it.
3	27	ONE STEAM KETTLE BRAIDED STEAM CONDUIT HAD FOOD SOIL ON IT. CONDENSATE TROUGH OF HOOD HAD GREASE RESIDUE IN IT.	YES		Corrected during inspection.
		<u>MAIN GALLEY - RAW CHEF'S BOX (ROOM 33)</u>			
4	18*	RAW SHELL EGGS WERE STORED ABOVE PASTEURIZED EGG PRODUCT.	YES		Corrected during inspection.
		<u>MAIN GALLEY - PASTRY</u>			
5	33	EVAPORATOR IN WALK-IN FREEZER WAS COVERED WITH ICE PREVENTING ADEQUATE AIR FLOW THROUGH UNIT. ACCUMULATION OF ICE WAS NOTED ON THE DECK BELOW THE UNIT.	YES		Have been corrected - heater cartridge.
		<u>DINING ROOM - BEVERAGE STATION</u>			
6	21	BULK MILK DISPENSER DID NOT HAVE A THERMOMETER IN IT.	YES		Corrected during inspection.
		<u>CREW MESS</u>			
7	26*	SEVERAL SOILED KNIVES WERE FOUND IN THE UTENSIL DISPENSING BASKET ON THE SERVICE LINE.	YES		Corrected during inspection.
		<u>CREW GALLEY</u>			
8	26*	MEAT SLICER HAD SLIGHT FOOD RESIDUE ON THE BOTTOM SIDE OF THE BACK PLATE. <b>PROVISIONS - VEG PREP</b>	YES		Corrected during inspection.
9	33	CRACKED DECK TILES AND RECESSED GROUTING WERE NOTED. WATER AND OLD FOOD DEBRIS WAS ACCUMULATING IN THESE AREAS.			Area has been cleaned and grouting is in progress.
		<u>PROVISIONS - BEVERAGE STORAGE</u>			
10	21	EXTENSIVE USE OF DIFFICULT TO CLEAN WOODEN PALLETS WAS NOTED UNDER BEVERAGES STORED IN PASSAGEWAY.	YES		Have been corrected.
		<u>BARS - LOBBY BAR PANTRY</u>			
11	16*	A CARTON OF HALF & HALF WAS FOUND WITH AN INTERNAL TEMPERATURE OF 45°F IN A REACH IN COOLER. AIR CIRCULATION WAS NOT ADEQUATE IN THIS AREA OF THE UNIT DUE TO HEAVY PRODUCT LOADING.	YES		Replaced defective thermostat and fridge re - organized.
		<u>SOUTH BEACH GRAND BUFFET</u>			
12	19	THE COLD BUFFET COUNTER (#4/121) WAS ARRANGED WITH DRY CEREAL IN	YES		Have been corrected. New procedure is in placed.

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
		BOXES, UTENSILS, BOWLS, AND PLATES ON THE ONE END. ON THE OTHER END WERE TWO LARGE BOWLS OF UNPEELED ORANGES AND APPLES AND PEARS TOGETHER, BUT NEITHER BOWL WAS UNDER THE SNEEZE SHIELDS. BOTH COUNTER END SECTIONS WERE NOT SHIELDED AND PASSENGERS POSITIONED AT ONE END OF THE DISPLAY FACING OPEN PLATTERS OF CUT COLD MELONS, CUT ORANGES AND GRAPEFRUITS, AND VARIOUS DANISH AND BREADS ON DISPLAY.			Re-arranged so that Food was protected.
		<b><u>GRAND AND CONTINENTAL BUFFETS</u></b>			
13	25	A NUMBER OF WIPING CLOTHS WERE LEFT ON COUNTER TOPS OF WAITER STATIONS BETWEEN USES. SANITIZING SOLUTIONS WERE PROVIDED AT NEARLY ALL OF THESE STATIONS AND WERE LOCATED DIRECTLY BESIDE THE WIPING CLOTHS.	YES		Corrected during inspection.
		<b><u>PORT SIDE CONTINENTAL BUFFET</u></b>			
14	19	THE SNEEZE SHIELD INSTALLED AT THE OMELETTE STATION WAS INCOMPLETE, SO THAT THE VARIOUS PANS OF EGG, ONION, CHEESE, ETC. WERE OPEN TO PASSENGER SNEEZE OR COUGH WHEN FACING THIS PART OF THE DISPLAY.	YES		Re-arranged so that Food was protected.
		<b><u>GRAND AND CONTINENTAL BUFFETS</u></b>			
15	19	THE PORTABLE HOT TABLES MOUNTED ALONG THE PORT AND STARBOARD BUFFET SECTIONS AND IN THE GRAND BUFFET HAD MOUNTED SNEEZE SHIELDS WHICH WERE POSITIONED TOO HIGH TO PROTECT FOODS ON DISPLAY BENEATH.	YES		Will be added in dry dock List and follow up during dry dock operation.
		<b><u>CONTINENTAL BUFFET PANTRIES 1 AND 2</u></b>			
16	33	THE DECKHEAD OVER THE COUNTERS AND PANTRY WERE SOILED WITH ACCUMULATED DUST DEBRIS. THE DECKHEAD WAS DIFFICULT TO CLEAN DUE TO PIN HOLES AND CORROSION WAS EVIDENT, ESPECIALLY ON THE STARBOARD SIDE PANTRY.	YES		Cleaning schedule was inverted and area was cleaned.
17	33	THE SUPPORT COLUMN FROM DECK TO DECKHEAD IN THE PORT AND STARBOARD PANTRY WAS SOILED WITH DUST, DIRT, AND HAIR DEBRIS.	YES		Have been corrected.
		<b><u>LIDO – DISHWASH</u></b>			
18	22	THE CONVEYOR GLASSWASH MACHINE WAS MALFUNCTIONING DURING USE. THE FINAL HOT WATER SANITIZING RINSE WAS REGISTERING AT VARIOUS TEMPERATURES FROM 148-157 °F AFTER REPEATED TESTS. THE MACHINE WAS TAKEN OUT OF SERVICE FOR REPAIR.	YES		The steam line was inspected, the booster was replaced with a new one also the steam valve & the temper. Sensor for final rinse was replaced.
		<b><u>LIDO CORRIDOR - FIRE EXIT</u></b>			
19	33	THE DECK IN THIS CORRIDOR WAS HEAVILY DAMAGED, LEAVING A BROKEN SURFACE WHICH WAS ROUGH AND DIFFICULT TO CLEAN PROPERLY.	YES		Will be corrected during dry dock operation.
		<b><u>LIDO - POT WASH</u></b>			
20	22	THE HOT WATER SANITIZING SINK HAD A WATER TEMPERATURE OF 188-190 °F, WHILE THE MOUNTED THERMOMETER DISPLAYED 170 °F.	YES		Work in progress.
		<b><u>POTABLE WATER - PORT WATER ANALYSIS</u></b>			
21	06	THE MOST RECENT BACTERIAL EXAMINATION FOR WATER BUNKERED AT	YES		USPH Inspectors will evaluate water quality report.

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		VARIOUS PORTS WERE OVER A YEAR OLD IN SOME CASES (MIAMI SEPTEMBER 01). AS THERE IS AN ANALYSIS KIT USED ONBOARD, THE STAFF SHOULD INCLUDE AN ANALYSIS OF WATER BUNKERED AT PORTS.			
		<b>POTABLE WATER - DISTRIBUTION SYSTEM</b>			
22	06	THERE WAS NO WRITTEN RECORD OF THE CALIBRATION OR CALIBRATION CHECK FOR THE UPPER AND LOWER CHLORINE ANALYZER LOOPS IN THE RECORDER CHART OR IN A SEPARATE LOG.	YES		Have been corrected and engineers were retrained.
		<b>GRAND AND CONTINENTAL BUFFETS</b>			
23	24*	ONE FULL SANITIZING BUCKET WITH A WIPING CLOTH INSIDE WAS FOUND WITH NO MEASURABLE CHLORINE RESIDUAL.	YES		Corrected during inspection.
		<b>COMMENT</b>			
24	*****	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE, WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: <a href="mailto:VSP@CDC.GOV">VSP@CDC.GOV</a>			